

# APPLICATION

Please send completed application  
before May 5, 2006.

Mail or fax to: Donna Fricke, Bismarck State College, SW Tech Prep  
Coordinator, PO Box 5587, Bismarck, ND 58506-5587. Fax: 701-224-5552

Name: \_\_\_\_\_

Date of Birth: \_\_\_\_\_ Age: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

Year in school fall 2006 (please ☒ check one): ☐ 11th Grade ☐ 12th Grade

School currently attending: \_\_\_\_\_

Obtain signatures from two people who will  
**recommend** your selection for this **rigorous** course.

**Reference #1:** Name: \_\_\_\_\_

Relationship: \_\_\_\_\_ Phone: \_\_\_\_\_

**Reference #2:** Name: \_\_\_\_\_

Relationship: \_\_\_\_\_ Phone: \_\_\_\_\_

Please submit in **your writing** a paragraph describing any food-related Family & Consumer Science courses taken, food service-related work experience, cooking experience in your home, and any other information that would help us decide if you will be selected to participate in the Culinary Arts Academy. The Academy is limited to 16 participants.

Successful applicants will be notified of their acceptance by May 20, 2006.

## Scholarships

Students who successfully complete the Culinary Arts Academy may be eligible for a scholarship at Bismarck State College.

Student Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Parent/Guardian Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Parent/Guardian (please print): \_\_\_\_\_

The Academy provides opportunity for all regardless of sex, race, color, national origin, religion or disability. 02/06

Visit Tech Prep online for more summer educational opportunities...

[www.nd.gov/cte/techprep](http://www.nd.gov/cte/techprep)



July 9, 2006 • 5-7:00pm

July 10-14, 2006 • 8:00am-4:30pm

July 17-21, 2006 • 8:00am-4:30pm

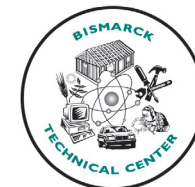
*Bismarck High School*  
*Earn 1/2 Credit*



## Career Academy Partners

ND Department for Career & Technical Education

Bismarck  
Public Schools





**Are you interested in  
an exciting career  
in culinary arts?**

*If you answered "Yes!" then the  
Culinary Arts Academy is for you!*

**The Culinary Arts Academy could be your first step in this  
rewarding field, whether you hope to become an executive chef  
or gain employment in a local food service establishment.**

## TOPICS COVERED

### Fruits & Vegetables

- Main Course Salad
- Carving
- Garnishing

### Grains

- Breads from Various Grains
- Scones and Biscuits
- Artisan Pasta

### Soup

- Create Your Own Recipe

### Meat, Seafood & Poultry

- Grilled Meats
- Fish en Papillote

### Pastries & Desserts

- Phyllo
- Pies
- Puff Pastries
- Cake Decorating
- Flambé Dessert
- Chocolate Creations



*"This class is the best to  
learn how to cook and get  
along with your co-workers,  
lab and table partners. This  
class has been a blast!"*

*-Serina, Pick City*



*"This has been an amazing opportunity. I like everything about this  
class I like the cooking and the baking the decorating and the garnishing,  
the teachers, the speakers and especially the friends I've made."*

*-Stacy, Washburn*

## LEARN THROUGH



- Hands-on cooking techniques in a lab environment
- Presentations by recent culinary school graduates
- Presentations by guest chefs from area restaurants
- Field trips for on-site experience
- Numerous competitive projects
- A final project for special guests in a simulated restaurant setting

